



AR MEN DU ETOILE VERTE MICHELIN
« SUSTANABLE GASTRONOMY »

PHILIPPE AND JÉRÔME ARE PRESENTING A SHORT MENU HIGHLIGHTING
OUR LOCAL (OR NOT) AND ORGANIC PRODUCERS
WORKING WITH RESPECT FOR NATURE..

MENU « VÉGÉTARIEN » :
59€

WE LOVE THE VEGETAL KINGDOM AS YOU CAN SEE.
WITH OUR FANTASTIC ORGANIC PRODUCERS AND OUR TALENTED CHEF
PHILIPPE, SPECIALIST ON VEGETAL CUISINE, WE HAVE ALL INGREDIENTS
FOR YOUR PLEASURE DISCOVERING VEGETAL GASTRONOMIC CUISINE.

DEPENDING OF THE NUMBER OF PLATES CHOSEN BY THE OTHERS ON
YOUR TABLE WE WILL ORGANISE YOUR VEGETAL JOURNEY.

ALWAYS AVAILABLE
BUT IF YOU CAN LET US KNOW DURING THE BOOKING IT WILL BE EVEN
BETTER !

OUR DESSERTS

ASPARAGUS, CHIBOUSTE CREAM FLAVOURED WITH HOP,
STREUSELS, « IPA » BEER ICE CREAM

OR

PRALINE AND CHOCOLATE, CRISPY CHOCOLATE LEAVES, RICE PUDDING,
PRALINE ICE CREAM

AR MEN DU 3 Toques Gault & Millau
« Tremendous Table »

